

The Breakfast & Brunch Menu

Also available for Takeaway and Delivery

brother
hubbard

Seasonal Granola (vegan alternative available)

Almond & White Chocolate Granola, Coconut Greek Yogurt infused with Matcha, Mango compote & crumbled Raspberry 9.95

The Basic PLUS: Eggs, Toast with Bacon or Haloumi*

Our homemade Georgian-style sourdough lightly toasted with real Irish butter, softly scrambled eggs on Baby Spinach, butter & sage braised Leek, slow-roast vine Tomato, Pepita crunch & choice of bacon or haloumi 12.50

NEW: The Brunchy Eggs*: Mushroom Edition

Two Poached Eggs with Roasted Mushrooms (Oyster, Button & Paris Brown) with Shitake Powder, topped with Cáis Na Tíre Cheese, toasted Breadcrumbs & Herbs with Parsley & Lemon Oil – all atop toasted Brioche with White Bean puree* 15.95 (Goes great with Chorizo, Haloumi or Bacon)

NEW: The Pulled Pork Benedict*

Our award winning Pulled Pork – now done Benedict style! Toasted homemade Brioche topped with 2 soft Poached Eggs, Hollandaise, Pulled Pork, Kale, pickled Cabbage, Mojo Sauce & topped with crispy onion 16.50

NEW: The Full Hubbard*

Our version of a Full Irish with Clonanny Farm Sausages, Streaky Bacon, Fried Egg, Clonakilty White Pudding, our House Baked Beans (spiced!) – served with Colcannon-style Potato Bread & our whipped Brown Sauce Butter! 16.95

Seasonal Vegan Plate*

Roast Squash, warm Ratatouille sauce, Lentil, toasted Walnut, Pepita Crunch, Garlic Oil drizzle, Soy Yogurt, Peashoots, Nigellaseed Flatbread 13.95
(Recommended Side: add a poached egg / halloumi)

BH Bacon & Egg Sandwich – The Deluxe Edition*

Griddled bacon, Caramelised Onion, Chorizo Jam, Scrambled Egg, Baby Spinach – all smothered in a warm Cheese sauce in homemade toasted bread. 13.95 (Goes great with our Batata Harra Potatoes)

The Frenchie: Summer Edition

Our homemade Brioche, made into a Lemon & Vanilla Bread & Butter pudding style French Toast – with White Chocolate Mascarpone, Lemon Curd, Fresh Raspberries, Toasted Pistachios, Mint & Raspberry Crunch 13.95

**DOUBLE TROUBLE BUBBLES DEAL:
ANY 2 MIMOSAS or ROSITAS for €17**

Please Note: We are not able to alter dishes or swap-out items.

*Need it Gluten-Free? Any items marked with * can be ordered gluten-free – just mention it when placing your order!*

*Full allergen information available (please ask your Server).
EVERYTHING HOMEMADE FOR YOU!*

ADD your SIDES:

Crispy Batata Harra Style Potatoes*
with spiced oil &
smoked paprika aioli (vegan) +4.75

Halloumi & Zhoug* +3.95

Griddled Bacon* + 3.50

Pan-fried Chorizo* +3.95

Clonanny Sausages (2)* + 3.95

Our Classic Hummus* +2.95

Extra Poached/Fried Egg* +1.50

Scrambled Eggs (2 eggs)* +3.25

Add a Portion of One of
our Salads +3.95

ADD a Side of Sauce: our Hot Sauce*/
BH Relish-Ketchup * / Vegan Aioli* +1.75

Extra Toast/ Flatbread +2.50

Gluten-free Bread instead* +50c

Please Note: As with most restaurants,
sides are only available with a main item.

**See reverse for our full list of drinks &
treats!**

NEW! SEASONAL DRINKS SPECIALS:

NEW!!! COLD BREW 4.25

Single Origin Cold Brew deliciousness
served over ice

HOT CHAI LATTE 4.95

Gentle Spiced homemade Chai with hot Silky
Milk, dusted with spiced Raspberry powder

WARMING TONIC 4.75

A carafe of Lemon & Ginger Tea, served
with Rosemary and a side of Turmeric Spiced
Honey Syrup.

ICED DIRTY CHAI LATTE 4.95

Gentle Spiced homemade Chai with Milk and
a Double Espresso over Ice, dusted with
spiced Raspberry powder

**WE ALSO SERVE WINE, PROSECCO,
MIMOSA, COCKTAILS & DRAUGHT CRAFT
BEERS!**

The Coffees

Black Coffee (*Americano, Espresso, Macchiato*) 3.50 R/3.80 L
Milky (*Organic Milk: Latte, Cappuccino, Flat White*) 3.80 R/4.00 L
Single Origin Filter Coffee Medium
Carafe 4.25 (serves 1)
Large Carafe 5.95 (serves 2)
Mocha 4.30
Iced Latte 4.10
Hot or Iced Chai 4.75
Oat Matcha Latte 4.50
Hot Chocolate 4.30
Oatmilk supplement +50c

*We use Farmhand Coffee Speciality beans (our sibling business),
roasted on Capel St.*

The Teas

Black Teas:
Irish Breakfast Tea 3.50
Ceylon Earl Grey 3.50
Hot or Iced Chai 4.75

Herbal & Other:
Vietnamese Green 3.50
Jasmine 3.50
Chamomile Blossom 3.50
Peppermint 3.50
Maghrebi Mint 3.50
Organic Rooibos 3.50

SEASONAL DRINK SPECIALS:

NEW!!! COLD BREW 4.25

Single Origin Cold Brew deliciousness served over ice

WARMING TONIC 4.75

A carafe of Lemon & Ginger Tea, served
with Rosemary and a side of Turmeric Spiced Honey Syrup.

HOT CHAI LATTE 4.75

Gentle Spiced homemade Chai with hot Silky Milk, dusted
with spiced Raspberry powder

ICED DIRTY CHAI LATTE 5.50

Gentle Spiced homemade Chai with Milk and a Double
Espresso over Ice, dusted with spiced Raspberry powder

The Cold Drinks

Fresh Orange Juice 4.25
Orange Fizz 3.75
Raspberry, Apple & Rose 3.95
Homemade Cola! 3.95
The Ginger Bear 3.95
San Pellegrino Sparkling Minerals 2.95
Mineral Water (Still or Sparkling 330ml / 750ml) 1.95/2.95

Sparkles & Wine

Prosecco Glass 9.50 / Bottle 39.95
Mimosa (Prosecco + OJ) 9.75
Rosita (Raspberry Mimosa) 9.75
House White Wine: Glass: 7.95 / Bottle: 33.95
House Red Wine: Glass: 7.95 / Bottle: 33.95
House Rosé Wine: Glass: 8.75 / Bottle: 32.95

Draught Beer

Glass: 4.95 / Pint: 6.95

8 Degrees Bohemian **Pilsner Lager**
4%, light & crisp, Czech-style pilsner

8 Degrees Howling Gale **Irish IPA**
4.5%, refreshing lighter-style IPA

PorterHouse **Stout**
4.6%, gently flavoured, roast malt Stout

Stronger Stuff

Espresso Martini 12.50
Farmhand Espresso & Dingle Vodka
Amarezzo Martini 12.95
Farmhand Espresso & Disaranno Amaretto
Gin & Tonic 9.50
Dingle Gin & Poacher's Tonic, Lemon & Pomegranate

Daily Bakes

Once gone, they're gone!

Our Famous Scones 3.95
(fruit & ginger or plain)
Served with orange blossom butter & our jam

Cinnamon & Walnut Scroll 4.25
*Our homemade soft brioche bun rolled with Walnut &
Cinnamon filling*

Chocolate & Hazelnut Babka 4.25
*Our homemade soft brioche, rolled & twisted, filled with
Chocolate & toasted Hazelnut*

Peanut Power Bar (Vegan)* 3.95
packed with fruit, nuts & Gluten Free oats

Brownie 4.75
A Brother Hubbard classic superbly chocolatey and rich

Special Bakes

Lemon Brulee Bar 4.75
Brown butter & Poppyseed pastry, lemony goodness
Mango, Coconut & Almond Cake with Lime* 4.75
*Topped with Lime buttercream, Coconut Flakes
& Mango compote*

Vegan Bakewell: Seasonal Edition 4.75
Orange & Raspberry Bakewell on a Pastry base

The Baci* 4.25
Chocolate & Hazelnut

Baked Burnt Salted Caramel Cheesecake* 4.95
Cherry/Berry & Almond Amaretto Compote

Coffee, Walnut & Chai Cake * 4.75
*A light almond & walnut cake unfused with our coffee and
homemade chai, topped with spiced buttercream icing and
chai syrup*

GLUTEN-FREE ITEMS MARKED WITH *

*Full allergen information available (please ask
your Server).*

*Please note: A discretionary service charge/gratuity of 10% is added to parties of 5 or
more. This goes entirely and exclusively to our team (as do all tips!)*